A 173 273 Marco Polo also describes wines made of dates or of sugar and dates, sugar, rice, grain, and grapes. (36) Again distillation and spirits are not mentioned.

Altaians RS2 Turkic Peoples R14

36. 1908, 91, 104, 280f., 476, 500.

A 175 272 [273] Carpini reports of the Tatars: "If they have horse milk, they drink it in enormous quantities, also the milk of sheep, goats, and camels. They do not have wine, beer, and mead unless these beverages happen to be imported from other nations or sent as presents. Because they do not have horse milk in winter, unless they are wealthy, they boil millet with water and make such a thin broth of it that one cannot eat it but must drink it...In summer, however, when they A [262] have enough horse milk, they seldom eat meat unless they just happen to /74/ be presented with some or kill game or a bird on the hunt." A [273] (37) Carpini explicitly says that spirits are not known; however, he

37. Johann de Plano Carpini, 1930, 101.

does not mention kumiss either.

Tu 273 175 Ibn Batuta reports: "The chief beverage of the Turks is wine made from honey." The same is reported by Chinese travelers of the 13th century A. D. (38)

38. W. W. Rockhill, 1900, 62, footnote 1.

All informants mention the ordinary kumiss and other alcoholic beverages but not spirits, and they do not know the word Arrack. Therefore, the distillation process must have been unknown there; otherwise they would probably have described it.

4. Arrack and Distillation

Tu Ti [114] 176 273 It is often maintained that the preparation of milk schnapps, distillation, came to the nomads of Inner Asia through the Tibetans. Inasmuch as the Tibetan nomads do not know kūmiss, much less distilled kumiss, and do not make distilled schnapps from grain, they cannot have introduced the process. Others believe that distillation was brought to the nomads through Chinese or European influence. (39)

39. Ebert, Reallexikon, Volume XI, 40.